

Child Care Food Program (CCFP)
Renewal Catering Contract
for
FY 2016-2017

The Institution or facility is exercising its option to renew its original (initial) catering contract dated:

- ☐ First year renewal
☐ Second year renewal

The _____ hereinafter referred to as the
Institution or facility and

_____ hereinafter referred to as the Caterer

agree to renew the original catering contract and first year renewal contract (if any) pursuant to § I. E. of the original contract with the following addendums and attached amendments that shall supersede the original catering contract and first year renewal contract (if any). All other provisions of the original catering contract and first year renewal contract (if any) shall remain unchanged. The original contract and first year renewal contract (if any) including the addendums and amendments included in this Renewal Catering Contract shall become effective when an authorized representative of the last party has signed this Renewal Catering Contract. The entire contract shall expire on September 30, 2017.

The Parties Agree to all prior Amendments and the Following additional Amendments to the below referenced sections located in the original catering contract:

- | | |
|-----------------|---|
| Amendment One | Entitled "CCFP Meal Pattern for Children" is hereby replaced with new pages entitled " <u>Attachment 1</u> CCFP Meal Pattern for Children 2016-2017" as attached to this renewal contract. |
| Amendment Two | Entitled "Cycle Menu" is hereby replaced with new pages entitled " <u>Attachment 2</u> Cycle Menu 2016-2017" as attached to this renewal contract. |
| Amendment Three | Entitled "Minimum Food Specifications and Exhibit A – Grains/Breads Requirement" is hereby replaced with new pages entitled " <u>Attachment 3</u> , Minimum Food Specifications and Revised Exhibit A – Grains/Breads Requirement and Florida WIC-Approved Cereal List 2016-2017" as attached to this renewal contract. |
| Amendment Four | Entitled "CCFP "Boxed Lunches" Menus" is hereby replaced with a new page entitled " <u>Attachment 4</u> CCFP "Boxed Lunch" Menus 2016-2017" as attached to this renewal contract. |
| Amendment Five | Entitled "Meal Services to be Provided" is hereby replaced with a new page entitled " <u>Attachment 5</u> Meal Services to be Provided 2016-2017" as attached to this renewal contract. Note clarifications to: bulk canned fruit; milk regarding unflavored, flavored and age of children. |
| Amendment Six | Entitled "Delivery Schedule" is hereby replaced with new page(s) entitled " <u>Attachment 6</u> Delivery Schedule 2016-2017" as attached to this renewal contract. |
| Amendment Seven | Entitled "Price Schedule" is hereby replaced with a new page entitled " <u>Attachment 7</u> Price Schedule 2016-2017" as attached to this renewal contract. |

Amendment Eight	<p><u>§I.J.5. Renewal:</u></p> <p>The south Consumer Price Index (CPI) for Food and Beverage for the 12-month period ending in May 2016 shall determine the maximum allowable unit meal price increase which is 0.4%.</p>
Amendment Nine	<p><u>§1.01 Purpose, added:</u></p> <p>The Institution or facility and the Caterer must comply with 2 CFR §§200.318 General procurement standards through 200.326 Contract provisions and Appendix II.</p>
Amendment Ten	<p><u>§1.02 Definitions, added:</u></p> <p>3. Bulk food: means ready-to-eat foods for institution/facility self-dispensing. Bulk canned fruit must be in serving pan(s) not in original can(s).</p> <p>18. Federal agency means an “agency” as defined at 5 U.S.C. 551(1) and further clarified by 5 U.S.C. 552(f) to include military departments.</p> <p>25. Local government means any unit of government within a state, including a: County; City; Town; Local public authority; School district; and Council of governments.</p> <p>40. Thermal transport container: means insulated food transport containers suitable to transport hot or cold food safely for at least four hours without electricity.</p> <p>41. Tofu: means a commercially prepared soy-bean derived food, made by a process in which soybeans are soaked, ground, mixed with water, heated, filtered, coagulated, and formed into cakes. Basic ingredients are whole soybeans, one or more food-grade coagulates (typically a salt or acid), and water.</p> <p>45. Whole grains: means foods that consist of intact, ground, cracked, or flaked grain seed whose principal anatomical components – the starchy endosperm, germ, and bran – are present in the same relative proportions as they exist in the intact grain seed.</p>
Amendment Eleven	<p><u>§1.06 Approved Competitive Contracting Procedures, added:</u></p> <p>B. 7. Contract signature page along with all mandatory attachments.</p>
Amendment Twelve	<p><u>§1.12 Federal Policy Prohibiting Discrimination, updated with:</u></p> <p>In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.</p> <p>Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotope, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.</p> <p>To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at:</p> <p>http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:</p>

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

Amendment Thirteen I. E. Contract Price Terms, Payment and Termination for Failure to Make Payment, deleted I. E. 6. b. eliminating second letter regarding delinquent account, I. E. 6. to read:

The Caterer shall use the following delinquent payment notification procedures in order to preserve its right to demand payment for catering services:

a. For invoices not paid within 42 days after the Institution received the invoice (pursuant to this contract) the Caterer shall send the Institution a notice letter with a copy of the original invoice attached. The Caterer shall also provide a copy to the CCFP.

b. The Caterer shall suspend service or terminate its contract with the Institution if the Institution has failed to make full and complete payment for any invoice 63 or more days after that invoice is due and owing. The Caterer's failure to terminate its contract shall not waive the Caterer's right to seek payment under appropriate Florida law.

Amendment Fourteen I. S. Buy American Requirement, updated:

Requires parties to comply with the maximum extent practicable to purchase food products that are produced in the U.S.; and deleted I. S. a.

Amendment Fifteen II. E. 4. Meal Delivery Requirements, added:

c. The Caterer may deliver same day snack and next day breakfast at the specified delivery time for lunch according to Attachment 6, Delivery Schedule unless requested otherwise by the Institution or facility.

Amendment Sixteen IV. List of Attachments, added:

Page 27, Contract Signature page.

The Parties Agree to all prior Addendums and the Following additional Addendums to the original catering contract:

Addendum One Added: §1.08 General Requirements of Institution, to read:

- A. The Institution (or facility) must maintain records sufficient to detail the history of procurement. These records shall include, but are not necessarily limited to the following: rationale for the method of procurement, selection of contract type, contractor selection or rejection, and the basis for the cost or price.
- B. The Institution (or facility) must maintain oversight to ensure that caterers perform in accordance with the terms, conditions, and specifications of this contract pursuant to 7 CFR §226.22(m) and 2 CFR §200.318(b).
- C. The Institution must maintain written standards of conduct covering conflicts of interest and governing the actions of its employees engaged in the selection, award and administration of this contract pursuant to 7 CFR §226.22(d) and 2 CFR §200.318(c).

- Addendum Two Added: §1.14 Employment of Unauthorized Aliens, to read:
The employment of unauthorized aliens by any Caterer, Institution, or facility is considered a violation of Section 274A (e) of the Immigration and Nationality Act, 8 U.S.C. § 1324(a) (2006). A Caterer, Institution, or facility who knowingly employs unauthorized aliens will be subject to a unilateral cancellation of the Standard Catering Contract.
- Addendum Three Added: §1.15 Public Records, to read:
The Caterer, Institution, and facility must meet all requirements for retaining public records and allowing access to the public records pursuant to Chapter 119, Florida Statutes.
- Addendum Four Added: I. CC. Pro-Children Act of 1994, to read:
Caterers, Institutions, and facilities must comply with the Pro-Children Act of 1994, 20 U.S.C. sections 6081-8084, which requires that smoking not be permitted in any portion of any indoor facility used for the provision of federally funded services including day care, early childhood development, or education on a routine or regular basis, to children up to age 18. Failure to comply with the provisions of the law may result in the imposition of a civil monetary penalty of up to \$1,000 for each violation and/or the imposition of an administrative compliance order on the responsible entity.
- Addendum Five Added: I. DD. Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708), to read:
Contracts in excess of \$100,000 must comply with all applicable standards, orders or regulations issued pursuant to 40 U.S. C. 3702 and 3704, as supplemented by Department of Labor regulations 29 CFR § 5.
- Addendum Six Added: EE. Debarment and Suspension (Executive Orders 12549 and 12689), to read:
Contracts must not be made to parties listed on the government wide exclusions in the System for Award management (SAM), in accordance with 2 CFR § 180. SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded from receiving federal contracts and subcontracts.

Remainder of page intentionally left blank.

IN WITNESS THEREOF, the parties hereto have caused this Renewal Catering Contract and its Amendments (1-7 attached) to be adopted and incorporated into the catering contract by reference, consistent with the terms of the Contract and to be executed by their undersigned official.

I have been advised to seek legal counsel before signing this CCFP Renewal Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Institution or facility. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CCFP from the date such financial interest existed.

FOR CATERER:

Original Signature of Authorized Caterer Representative and Accepting Responsibility in the name of the Caterer

Printed Name of Authorized Caterer Representative

Title

Dated

Company Name

ATTEST:

Original Signature of Witness to Caterer

Printed Name of Witness to Caterer

Dated

I have been advised to seek legal counsel before signing this CCFP Renewal Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Caterer. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CCFP from the date such financial interest existed.

All required CCFP review and approval of the terms of this contract have been obtained in advance of final execution of this contract.

FOR INSTITUTION/FACILITY:

**Original Signature of Authorized Institution/facility Representative and Accepting Responsibility in the name of the Institution/facility*

Printed Name of Authorized Institution/facility Representative

Title

Dated

Organization Name and CCFP Authorization No.

ATTEST:

Original Signature of Witness to Institution/facility

Printed Name of Witness to Institution/facility

Dated

**Upon execution of this renewal contract, the Institution/facility listed above remains responsible for ensuring that the Caterer performs in accordance with the terms, conditions, and specifications of this renewal contract and that all meals claimed for reimbursement from the CCFP meet all regulatory requirements.*

Attachment 1

Child Care Food Program Meal Pattern for Children

The Child Care Food Program (CCFP) provides aid to child care institutions and family day care homes for the provision of nutritious foods that contribute to the wellness, healthy growth, and development of young children. **Child care providers must ensure that each meal served to children contains, at a minimum, each of the food components in the amounts indicated for the appropriate age group as stated in the CCFP Meal Pattern for Children.**

Child Meal Pattern Food Components:		Age Group and Serving Size:		
		1 and 2 year olds:	3 – 5 year olds:	6 – 18 ¹ year olds:
Breakfast (3 components)	Milk² Fluid milk	4 fluid ounces	6 fluid ounces	8 fluid ounces
	Vegetables, fruits, or portions of both³ Vegetable(s) and/or fruit(s)	1/4 cup	1/2 cup	1/2 cup
	Grains/Breads^{*5,6,7} *whole grain, whole grain-rich, enriched Bread Bread product such as biscuit, roll, muffin Cooked breakfast cereal ⁸ , cereal grain, and/or pasta Ready-to-eat breakfast cereal (dry, cold) ⁸	1/2 slice 1/2 serving 1/4 cup 1/4 cup	1/2 slice 1/2 serving 1/4 cup 1/3 cup	1 slice 1 serving 1/2 cup 3/4 cup
Lunch/Supper (5 components)	Milk² Fluid milk	4 fluid ounces	6 fluid ounces	8 fluid ounces
	Meat and Meat Alternates Lean meat, poultry, or fish ¹⁰ Tofu, soy products, or alternate protein products ¹¹ Cheese Large egg Cooked dry beans or peas Peanut butter or soynut butter or other nut/seed butters Yogurt, plain or flavored, unsweetened or sweetened ¹² Peanuts, soynuts, tree nuts, or seeds ⁹	1 oz. 1 oz. 1 oz. 1/2 egg 1/4 cup 2 Tbsp. 4 oz. or 1/2 cup 1/2 oz. = 50%	1 1/2 oz. 1 1/2 oz. 1 1/2 oz. 3/4 egg 3/8 cup 3 Tbsp. 6 oz. or 3/4 cup 3/4 oz. = 50%	2 oz. 2 oz. 2 oz. 1 egg 1/2 cup 4 Tbsp. 8 oz. or 1 cup 1 oz. = 50%
	Vegetables^{3,4} Vegetables	1/8 cup	1/4 cup	1/2 cup
	Fruits^{3,4} Fruits	1/8 cup	1/4 cup	1/4 cup
	Grains/Breads^{*5,7} *whole grain, whole grain-rich, enriched Bread Bread product such as biscuit, roll, muffin Cooked breakfast cereal ⁸ , cereal grain, and/or pasta	1/2 slice 1/2 serving 1/4 cup	1/2 slice 1/2 serving 1/4 cup	1 slice 1 serving 1/2 cup

Note: Milk must be served with each breakfast, lunch and supper meal. Between a child's first and second birthday, whole milk is required. After the child's second birthday, it is required that lowfat or fat-free milk be served. Flavored milk cannot be served to children less than 6 years of age.

Conversions:

1/2 cup = 4 fl. oz.

3/4 cup = 6 fl. oz.

1 cup = 8 fl. oz.

1 pint = 2 cups

1 quart = 2 pints = 4 cups

1 gallon = 4 quarts = 16 cups

Effective through September 30, 2019

Attachment 1 (Continued)

CCFP Meal Pattern for Children (continued)

Child Meal Pattern Food Components:		Age Group and Serving Size:		
		1 and 2 year olds:	3 – 5 year olds:	6 – 18 ¹ year olds:
Snack¹³ (Select 2 different components)	Milk² Fluid milk	4 fluid ounces	4 fluid ounces	8 fluid ounces
	Meat and Meat Alternates Lean meat, poultry or fish ¹⁰ Tofu, soy products, or alternate protein products ¹¹ Cheese Large egg Cooked dry beans or peas Peanut butter or soynut butter or other nut/seed butters Yogurt, plain or flavored, unsweetened or sweetened ¹² Peanuts or soynuts or tree nuts or seeds	1/2 oz. 1/2 oz. 1/2 oz. 1/2 egg 1/8 cup 1 Tbsp. 2 oz. or 1/4 cup 1/2 oz.	1/2 oz. 1/2 oz. 1/2 oz. 1/2 egg 1/8 cup 1 Tbsp. 2 oz. or 1/4 cup 1/2 oz.	1 oz. 1 oz. 1 oz. 1/2 egg 1/4 cup 2 Tbsp. 4 oz. or 1/2 cup 1 oz.
	Vegetables³ Vegetables	1/2 cup	1/2 cup	3/4 cup
	Fruits³ Fruits	1/2 cup	1/2 cup	3/4 cup
	Grains/Breads*^{5,7} *whole grain, whole grain-rich, enriched Bread Bread product such as biscuit, roll, muffin Cooked breakfast cereal ⁸ , cereal grain, and/or pasta Ready-to-eat breakfast cereal (dry, cold) ⁸	1/2 slice 1/2 serving 1/4 cup 1/4 cup	1/2 slice 1/2 serving 1/4 cup 1/3 cup	1 slice 1 serving 1/2 cup 3/4 cup

1. Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
2. Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.
3. Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
4. A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.
5. At least one serving per day, across all eating occasions, must be 100% whole grain. Grain-based desserts do not count towards meeting the grains requirement.
6. At breakfast, meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains (one serving).
7. Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.
8. Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21 grams sucrose and other sugars per 100 grams of dry cereal).
9. At lunch and supper, no more than 50% of the meat/meat alternate requirement can be met with nuts or seeds. Nuts or seeds must be combined with another meat/meat alternate to fulfill the requirement. For purpose of determining combinations, 1 ounce of nuts or seeds is equal to 1 ounce of cooked lean meat, poultry, or fish.
10. The serving size for lean meat, poultry, or fish is the edible portion as served.
11. Alternate protein products must meet the requirements in Appendix A to Part 226.
12. Yogurt must contain no more than 23 grams of total sugars per 6 ounces.
13. At snack, select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

Effective through September 30, 2019

Attachment 1 (Continued)

CCFP Meal Pattern for Children Additional Food Component Requirements

Child care providers have the unique opportunity to ensure healthy eating habits are developed early and promote wellness to all children in their care.

Fluid Milk:

- After the child's first birthday and prior to the second birthday, whole milk must be served.
- After the child's second birthday, lowfat (1%) or fat-free milk must be served.
- Flavored milk is not allowed for children under the age of six. Children ages six and older may be served fat-free flavored milk.

Vegetable or fruit or juice:

- Vegetable or fruit juice must be full-strength, pasteurized, and 100% juice. Unless orange or grapefruit juice, it must also be fortified with 100% or more of Vitamin C.
- Fruit juice must not be served more than once a day.
- One cup of leafy greens counts as ½ cup of vegetables.
- Fresh, frozen, or canned vegetables and/or fruits should be served at least twice a week on the breakfast menu and twice a week on the snack menu.

Please note: For those centers that claim two snacks and one meal, instead of two meals and one snack, fresh, frozen, or canned vegetables and/or fruits should be served at least twice a week at each snack time.

- Good vitamin A sources from vegetables and fruits should be served a minimum of two times a week.
- Good vitamin C sources from vegetables and fruits or fruit juice should be served daily.
- Less than 1/8 cup of vegetables and fruits may not be counted to meet the vegetable and/or fruit component.
- At lunch and supper, one vegetable and one fruit or two different vegetables may be served.

Grains/breads:

- Grain/bread food must be whole grain, enriched, or made from whole grain or enriched meal or flour. Bran and germ are counted as enriched or whole-grain meals or flours. Cornmeal, corn flour, plain corn tortillas/chips, and corn grits must be designated as whole or enriched to be creditable.
- At least one serving per day, across all eating occasions, must be 100% whole grain.
- Only ready-to-eat breakfast cereals containing 6 grams (g) of sugar or less per dry ounce may be served (refer to the Florida WIC-Approved Cereal List).
- Prepackaged grain/bread products must have enriched flour or meal or whole grains as the first ingredient listed on the package.
- Grain-based desserts (e.g. cookies, donuts, granola bars, and graham crackers) do not count towards meeting the grains requirements.

Meat or meat alternate:

- Commercially processed combination foods (convenience entrees – frozen or canned) must have a CN Label or manufacturer's Product Formulation Statement stating the food component contribution to the meal pattern.
- A serving of cooked dry beans or peas may count as a vegetable or as a meat alternate, but not as both components in the same meal.
- Yogurt must not contain more than 23 g of total sugars per 6 ounces (15 g per 4 ounces or 3.8 g/ounce).
- At breakfast, meat/meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat/meat alternate is equal to one ounce equivalent of grains (one serving).

****Please note that donated foods cannot be used to contribute to the meal pattern requirements****

Effective through September 30, 2019

Attachment 2

Cycle Menu

**Institution must remove blank page and insert Cycle Menu of choice (A, B, or C;
no pork/peanut version of A, B, or C; or Kosher menu) – pages iv-viii**

Attachment 3

Minimum Food Specifications and Exhibit A – Grains/Breads Requirement

The Caterer shall purchase and provide foods according to the following food specifications and Cycle Menu, Attachment 2. Contract price shall include price of food (including condiments), milk, disposable meal service products, packaging, utensils, preparation and transportation. The Caterer shall not be paid for unauthorized menu changes, incomplete meals, or meals not delivered within the specified delivery time period.

The Caterer must ensure that meals are delivered in packaging suitable for maintaining meals in accordance with local health standards. Containers and overlays must have airtight closures, be of non-toxic material, and be capable of maintaining internal temperatures of hot food at or above 135°F and cold foods at or below 41°F. An adequate number of thermal transport containers must be available for daily delivery/drop-off to institution/facility. Empty containers must be picked-up the following day at delivery.

Menu substitutions shall be made for emergency circumstances only and must be documented by the Caterer. The Caterer shall inform the Institution or facility of menu substitutions prior to delivery.

A designee(s) of the Institution or facility shall ensure adequacy of delivery and meals, and verify food temperatures, before signing the delivery ticket. Date and time of delivery shall be noted and any **cold** food product delivered at or above 42°F or any **hot** food product delivered at or below 134°F will not be accepted.

The Caterer shall maintain records supported by delivery tickets, purchase orders, invoices, production records for this contract or other evidence for inspection and reference to support payments, and claims. These records shall also include cooking temperature and holding temperature logs, storage and transportation temperature logs of all foods catered to the Institution and/or facilities.

Milk	Must meet State and local standards for fluid milk. Must be pasteurized whole, or lowfat, or fat free, or cultured buttermilk. Must contain vitamins A and D at levels specified by the Food and Drug Administration. Note: Milk must be served with each breakfast, lunch and supper meal. Children one year of age must be served unflavored whole milk. Children two through five years old must be served either unflavored lowfat (1 percent) or unflavored fat free (skim) milk. Children six years old and older must be served unflavored lowfat (1 percent), unflavored fat free (skim), or may be served flavored fat free (skim) milk.		
Vegetables	Canned	Frozen	Fresh
Bean, Dip (Variety – including hummus, flavors)	Prepared, ready-to-eat, Must be from a USDA or FDA inspected plant.		Prepared, ready-to-eat, Must be from a USDA or FDA inspected plant.
Beans, Baked	Beans, baked, sauce containing brown sugar, ketchup and mustard sauce. U.S. Grade A or Fancy.		
Beans, Black	U.S. Grade A or Fancy		
Beans, Garbanzo	U.S. Grade A or Fancy		
Beans, Green	Cut, 1 ½", 4 sieve, U.S. Grade A or Fancy.	U.S. Grade A or Fancy	U.S. No. 1
Beans, Lima, Baby	U.S. Grade A or Fancy	U.S. Grade A or Fancy	U.S. No. 1
Beans, Red	Dark or light red, U.S. Grade A or Fancy, water packed.		
Broccoli		Cut, U.S. Grade A or Fancy	U.S. No. 1
Broccoli and Cauliflower		U.S. Grade A, 50% Broccoli, 50% Cauliflower	U.S. No. 1

Vegetables	Canned	Frozen	Fresh
Broccoli, Ready-to-use			<u>Florets</u> – 1" to 2 ¾" by 1 to 1 ½", U.S. No. 1, USDA, QTV
Carrots	Sliced or diced U.S. Grade A, Fancy	Sliced or diced U.S. Grade A	Whole, U.S. No. 1
Carrots, Ready-to-use			<u>Baby-cut</u> – 2" by 3/8" to 11/16", U.S. No. 1, from USDA inspected plant. <u>Sticks</u> – 3 ¾" to 4" by ¼" to ½", U.S. No. 1, from USDA inspected plant.
Carrot, Pineapple & Raisin Salad			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Cabbage			U.S. No.1
Cabbage, Ready-to-use			<u>Shredded</u> – Green, 1/16", U.S. No. 1, from USDA inspected plant. <u>Salad mix</u> – Shredded green cabbage, shredded red cabbage and carrots mixed, U.S. No. 1, from USDA inspected plant.
Cauliflower, Ready-to-use			<u>Florets</u> – 1" to 2 ½" by 1" to 1 ½", U.S. No. 1, USDA, QTV
Celery			U.S. Extra No. 1
Celery, Ready-to-use			<u>Sticks</u> – ½" by 4", U.S. No. 1, from USDA inspected plant.
Coleslaw			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Corn	Vacuum pack, whole kernel, golden sweet Midwest. U.S. Grade A or Fancy	U.S. Grade A	U.S. No. 1, with or without husk
Corn, Mexican	U.S. Grade A or Fancy	U.S. Grade A	
Cucumbers			U.S. No. 1
Greens (Collard, Mustard or Turnip)	Chopped, U.S. Grade A or Fancy	Chopped, U.S. Grade A	U.S. No.1
Lettuce			Iceberg head - U.S. Grade No. 1 Romaine (or cos lettuce) U.S. Grade No. 1
Lettuce, Ready-to-use			<u>Chopped</u> – Medium, iceberg, U.S. No. 1, from USDA inspected plant <u>Salad mix</u> – Chopped iceberg lettuce and romaine, U.S. No. 1, from USDA inspected plant.

Vegetables	Canned	Frozen	Fresh
Mixed Vegetables	U.S. Grade A or Fancy	<u>California Style</u> - U.S. Grade A, broccoli cuts, cauliflower florets, carrot cuts <u>5 Vegetable Blend</u> - U.S. Grade A, 28% each corn and carrots, 17% each peas, and beans, 10% limas <u>Italian Vegetables</u> - U.S. Grade A, IQF sliced zucchini, cauliflower, carrot chunks, Italian green beans, lima beans and red peppers <u>Oriental Style</u> - U.S. Grade A, French cut green beans, broccoli cuts, onion strips, sliced mushrooms, diced red peppers	
Okra		Cut, U.S. Grade A or Fancy	U.S. No.1
Peas, Black Eye	U.S. Grade B	Monarch or Clemson varieties, light skin with dark eye	U.S. No. 1
Peas, Green	U.S. Grade A or Fancy	U.S. Grade A	U.S. No.1
Peas and Carrots	U.S. Grade A or Fancy, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight	U.S. Grade A, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight	
Peppers, Green, Red, Yellow, Orange			U.S. No. 1 Whole or pre-cut, Julienne
Pickles, Dill strips	Prime Quality, firm, plump and uniform in size, cut length wise with kosher taste		
Pickles, Dill slices	US Grade B		
Pickles, Sweet chip	US Grade B, cross cuts or slices		
Potatoes	Whole or sliced, U.S. Grade A		U.S. No.1
Potatoes, French Fried - Crinkle cut, curls, or shoestring		Especially made for oven preparation. Made from USDA Grade A Russet potatoes. Not pre-fried. Zero grams trans fat per serving.	
Potatoes, Mashed	Canned instant mashed, pearl-style, made with vitamin C and milk substitute, <i>OR</i> Dehydrated Instant granules with milk, Vitamin C enriched		

Vegetables	Canned	Frozen	Fresh
Potatoes, Natural-cut wedge fries		Uniform cuts, USDA Grade A, made from Russet potatoes. Not pre-fried, zero grams trans fat per serving.	
Potatoes, New	Whole or sliced, U.S. Grade A	Roasted redskin chunks. IQF, oven prep	U.S. No. 1
Potatoes, Patty		Hash brown oval patty, U.S. Grade A, oven ready, a serving must equal ¼ cup or ½ cup vegetable. Not pre-fried, zero grams trans fat per serving.	
Potatoes, Rounds		USDA Grade A, Tater Tots, Gems, Vitamin C enriched. Not pre-fried, zero grams trans fat per serving.	
Potatoes, Sweet	U.S. Grade A in Light Syrup	Yam Patties- packed in USDA inspected plant	U.S. No.1
Potatoes, Sweet, Fries (straight cut or crinkle)		Uniform cuts, USDA Grade A. Oven prep, not pre-fried, zero grams trans fat per serving.	
Potatoes, Sweet, Rounds		Formed sweet potato product (tater tot), oven prep, not pre-fried, zero grams trans fat per serving	
Potato Salad			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Salsa	Mild, containing all vegetable w/ minor amounts of spices.		
Spinach	Chopped, Grade A or Fancy	Chopped, U.S. Grade A	U.S. No.1
Squash, Yellow, Summer		Sliced, U.S. Grade A or Fancy	U.S. No.1
Squash, Winter (Acorn or Butternut)		Chopped or mashed, U.S. Grade A or Fancy	U.S. No.1
Succotash	U.S. Grade A or Fancy, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight.	U.S. Grade A, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight.	
Three Bean Salad	U.S. Grade A or Fancy, mixture of green beans, wax beans, and dark or light red beans, marinated.		
Tomatoes	Whole, sliced, or crushed, U.S. Grade B or Extra Standard.		U.S. No.1
Tomato Sauce	U.S. Grade B or Extra Standard		

Vegetables	Canned	Frozen	Fresh
Vegetable Sticks		Blend of corn, carrots, onions and green beans formed into uniform "stick" shape, slightly coated with crunchy breading. 4 sticks are equivalent to ¼ cup vegetable requirement. Not pre-fried, zero grams trans fat per serving.	
Yucca		Skinless, pre-cut	Roots completely covered with bark-like skin, free from cracks, sliminess or mold.
Zucchini		Sliced, U.S. Grade A or Fancy	U.S. No.1
Fruit	Canned	Frozen	Fresh
Apples (All varieties)	U.S. Grade A, Sliced, regular pack in water.		U.S. No. 1
Applesauce	U.S. Grade A, Natural, Unsweetened.		
Apricot Halves	U.S. Grade A, packed in own juice or unsweetened fruit juice.		
Bananas			Must be delivered to Institution with even bright yellow color, un-bruised
Fruit Cocktail	U.S. Grade B or U.S. Choice, packed in own juice or unsweetened fruit juice.		
Fruit Salad, Ready-to-serve			<u>Chilled</u> – Florida Pack. Salad packed in plants with continuous USDA inspection. Salad to include orange sections, pineapple chunks, and grapefruit sections. Grapefruit not to exceed 50%.
Grapefruit (All varieties)	Sections, U.S. Grade B, Choice. Whole, packed in own juice or unsweetened fruit juice.		<u>Fresh</u> - U.S. No. 1 <u>Chilled</u> – Sections, Florida Pack in light syrup. Sections packed under continuous USDA inspection.
Grapes (halved)			U.S. No. 1, seedless, red or white, must be halved
Juice, Ready-to-serve (All varieties)	All juice must be 100% fruit or vegetable juice, USDA Inspected and pasteurized. All juice must be fortified with 100% or more of vitamin C unless it is orange or grapefruit juice. Juice must be delivered to the Institution ready-to-serve.		
Mandarin Oranges	Type I or II, size C or D, no sugar added, packed in own juice or unsweetened fruit juice, manufacturer's/distributor's certification required.		
Oranges (All varieties)			<u>Fresh</u> - U.S. Fancy <u>Chilled</u> - US Grade A or Fancy

Fruit	Canned	Frozen	Fresh
Peaches	U.S. Grade B or U.S. Choice, Halves or slices, Yellow, cling stone, packed in own juice or unsweetened fruit juice.		U.S. No. 1
Pears	U.S. Grade A, Bartlett, Halves or slices, packed in own juice or unsweetened fruit juice.		U.S. No. 1
Pineapple (Sliced, tidbits, cubes, or chunk)	U.S. Grade B packed in own juice or unsweetened fruit juice.		U.S. No. 1
Plantains (Maduros – sweet, or tostones/mofongo – not sweet)		Sliced, Individually Quick Frozen, pre-cooked, oven ready. Not pre-fried, zero grams trans fat per serving.	Very ripe or green, ready to cook.
Prunes	Dried, pitted, whole. U.S. Grade A Small or Medium		
Tropical Mixed Fruit	U.S. Grade B or U.S. Choice, packed in own juice or unsweetened fruit juice.		<u>Fresh</u> - U.S. No. 1 <u>Chilled</u> – Florida Pack in light syrup or own juice. Fruit to include papaya and mango. Packed under continuous USDA inspection.
Raisins	Dried, seedless, mixed size. U.S. Grade A. 1/8 cup raisins credits as ¼ cup fruit; ¼ cup raisins credits as ½ cup fruit.		
Seasonal Fresh Fruit			<u>Cantaloupe</u> – “Full slip” stem end, free from lumps or soft spots. <u>Honeydew</u> – Symmetrical, firm-not rock-hard, free from lumps or soft spots. <u>Strawberries</u> – U.S. No. 1 <u>Watermelon</u> – With or without seeds, dull skin, no flat sides, has hollow sound when tapped.
Grains/Breads			
All grain/bread products	Must meet Grain/Bread Requirements for CCFP, Exhibit A. Must be whole grain, whole grain-rich, or enriched. Cornmeal and corn flour and products using cornmeal and corn flour such as arepa, tortillas, tortilla chips, taco shells, cornbread, and corn muffins must be whole grain, whole grain-rich, or enriched. Grain/bread products must be zero grams trans fat per serving.		
Meat/Meat Alternates			
Beef, Breaded country fried patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Ground beef not to exceed 30% fat, water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed. Not pre-fried, zero grams trans fat per serving.		

Meat/Meat Alternates	
Beef, Canned Cubed	Lean meat only, in juice. $\frac{3}{4}$ " to 1" cubes. USDA inspected.
Beef, Ground	Beef, ground, bulk, frozen; IMPs 136; 80:20 lean to fat ratio or less than 20% fat.
Beef, Patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Ground beef (not more than 30% fat), water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed.
Beef, Salisbury patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Minimum 2.14 oz. patty to provide 2 oz. meat/meat alternate. Ingredients: Ground beef (not more than 30% fat), water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed. Not pre-fried, zero grams trans fat per serving.
Beef, Shoulder Clod Roast	USDA Grade Good 12-14 lb. Roasts. Frozen. The shoulder clod roast is the same as the IMPs 114 except that the shoulder (cutaneous muscle) shall be removed when the underlying fat must be trimmed to comply with the surface fat thickness requirements. The heavy tendons at the elbow end of the cold shall be trimmed even with the lean and all sides shall be trimmed so that the clod is not less than 1" thick at any point. When smaller roasts are specified, the thick end of the clod shall be made into one roast and the thin end shall be split length-wise, the ends reversed and the boned surfaces placed together to produce a uniformly thick roast. These roasts shall be held intact by tying girthwise. IMPs Item #144A.
Beef, for Stewing	USDA Standard Grade. IMPs 135A. Cutting with electric saw will be permitted. Meat with dark discoloration, all bones, cartilage, back strap, exposed large blood vessels, heavy connective tissue and the pre-scapular lymph gland shall be removed. The thick tendinous ends of the shank shall be removed by cutting back until a cross sectional cut shows at least 75% lean. Not less than 75%, by weight, of the diced pieces shall be of a size which is equivalent of not less than a $\frac{3}{4}$ inch cube or not more than a 1 $\frac{1}{2}$ " cube and no individual surface of these pieces shall exceed 2 $\frac{1}{2}$ " in length. This item is the same as IMPs 135 Diced Beef except that the surface or seam fat of the boneless meat prior to dicing shall not exceed $\frac{1}{4}$ " in any thickness at any one point. In addition, the fat content of the boneless meat determined visually shall not exceed 20%. Container to provide proper labeling and identification and USDA Inspection Stamp.
Cheese (Cubed, loaf, stick, shredded or sliced)	Processed – American, U.S. Standard Grade. Cheddar – U.S. Grade A. Mozzarella – Low moisture, Part skim, 100% natural cheese. Swiss – U.S. Grade B
Cheese, Cottage	Pasteurized, plain – reduced fat, light, and fat free or dry curd. USDA Quality Approved.
Cheese, Pimento	Pasteurized process cheese spread. USDA Quality Approved. 2 oz. = 1 oz. meat/meat alternate.
Cheese, Sauce (cheddar, mild cheddar, mild nacho)	Shelf stable, ready-to-serve. Pouch or number 10 can, or individual cup/pouch. CN label or Product Formulation Statement (PFS) required. At least 1 oz. of equivalent meat alternate per serving. USDA Quality Approved.
Chicken, Breaded patty	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Minimum 3 oz. patty to provide a 2 oz. meat/meat alternate and 1 serving of bread. Ingredients: Ground chicken, vegetable protein product, spices and seasonings. No MSG allowed. Not pre-fried, Zero grams trans fat per serving.
Chicken, 8 Piece Cut	Raw individually quick frozen, ice glazed, cleaned and ready to cook, hand cut from USDA inspected grade A fryers. Portions shall be cut from 2 $\frac{1}{2}$ to 3 $\frac{1}{4}$ pound fryers, without giblets or necks. Average portion weight 4.5 oz. packaged in heavy-duty poly bags inside legibly labeled heavy duty master cartons. Average cases weight 27 pounds. 96 portions per cases.
Chicken, Drumsticks	Raw individually quick frozen, ice glazed, clean and ready to cook, hand cut from USDA inspected grade A fryers. Raw portion weight 3.7 oz. plus or minus $\frac{1}{4}$ oz. Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.

Meat/Meat Alternates	
Chicken, Nuggets	Fully cooked, breaded, IF. Cooked weight of nugget 14.17 g (1/2 oz.) to 28.35 g (1 oz.). Chunked and formed, ½ inch cube or greater, mostly white meat (not less than 66 % white, not more than 34 % dark), without skin. CN Label or Product Formulation Statement (PFS) required. Not pre-fried, zero grams trans fat per serving. No MSG. USDA certified.
Chicken, Salad	Fully cooked chicken from USDA inspected grade A fryers. Chicken “salad” may be prepared by mixing with relish and/or chopped vegetables such as celery and onions. Mayonnaise may be used as a moistening agent to “bind” the salads. Weight of portion of chicken must be 2 ounces before added ingredients.
Chicken, Strips	Fully cooked, breaded, IF. Cooked weight of strip 31.18 g (1.1 oz.) to 56.7 g (2 oz.). Chunked and formed, ½ inch cube or greater, mostly white meat (not less than 66 % white, not more than 34 % dark), without skin. CN Label or Product Formulation Statement (PFS) required. Not pre-fried, zero grams trans fat per serving. No MSG. USDA certified.
Chicken, Thighs (No back)	Raw, individually quick frozen, ice glazed, cleaned and ready to cook, hand cut from USDA inspected Grade A fryers. <u>Raw portion weight 4.1 oz. plus or minus ½ oz.</u> Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.
Chicken, Whole	Raw frozen, ice glazed, cleaned and ready to cook, USDA inspected grade A broilers, fryers, or hens. Average portion weight 6-8 lb. Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.
Eggs	USDA inspected large, Grade A or better, 100% candled. Eggs may be raw in shell, fully cooked whole eggs, frozen diced, frozen patty (CN Label products available), or broken homogenized and pasteurized.
Egg, Salad	Fully cooked eggs (as specified above). “Salad” may be prepared by mixing eggs with relish and/or chopped vegetables such as celery and onions. Mayonnaise may be used as a moistening agent to “bind” the salads. Egg portion must be one whole large egg before added ingredients.
Fish, Portion	Cod or Alaska Pollack, oven-ready, breaded, un-fried, 3 oz. portion (rectangle or wedge). Meets the requirements of U.S. Grade A, 75 percent by weight of fish flesh. CN Label or Product Formulation Statement (PFS) required. No MSG, zero grams trans fat per serving. NOAA certified.
Fish, Sticks	Cod or Alaska Pollack, oven-ready, breaded, un-fried, 1 oz. stick. Meets the requirements of U.S. Grade A, 72 percent by weight of fish flesh. CN Label or Product Formulation Statement (PFS) required. No MSG, zero grams trans fat per serving. NOAA certified.
Fish, Tuna	Fancy, chunk, light, packed in water. Canned or flexible pouch. No salt added. USDC certified.
Fish, Tuna, salad	Tuna fish (as specified above) “salad” may be prepared by mixing tuna fish with relish and/or chopped vegetables such as celery and onions. Mayonnaise may be used as a moistening agent to “bind” the salads. Weight of portion of tuna must be 2 ounces before added ingredients.
Nut/Seed Butter	Peanut butter, or soynut butter or other nut/seed butters: US Grade A, smooth.
Pork, Breaded patty	Fully cooked, breaded, not pre-fried, zero grams trans fat per serving. CN Label or Product Formulation Statement (PFS) required. Minimum 2.83 oz. patty to provide 1.5 oz. meat/meat alternate and 1 serving of bread for children ages 1-5. Minimum 3.75 oz. patty to provide 2 oz. meat/meat alternate and 1¼serving of bread for children ages 6-12. Ingredients: Ground pork (not to exceed 24% fat), water, vegetable protein product, spices and seasonings. Breading not to exceed 30%. No dried whole eggs or MSG allowed.
Pork, Ham	<u>Lean, boneless, cured, pressed, skinless</u> – Fully-cooked. Moist heat, Pullman, approximately 4 ¼” square. Must be fully cooked, sectioned and formed. USDA Inspected and stamped. IMPs #508. <u>Smoked</u> – Short Shank, Skinned Boned, Rolled and Tied. (Cured and Smoked). Ham is the same as Ham, Skinless, completely boneless IMPs #505, except that the ham shall not be encased in an artificial casing. The boneless ham shall be rolled and string tied. <u>Deli-Style</u> – Round or flat buffet. No binders, fillers or soy allowed. Minimum 94% lean.

Meat/Meat Alternates	
Pork, Roast	Raw, fresh or frozen. Boston butt, center loin, or blade-end. U.S. Grade No. 1, less than 1" backfat thickness.
Pork, Sausage	Patty, Link or Market Style. Lightly seasoned and or flavored. No artificial casings. Total fat content not to exceed 20%.
Turkey, Breast	Deli-style, whole muscle, roasted/fully cooked, boneless, skinless, minimum 96% fat free, may be smoked.
Turkey, Ground	Made from USDA inspected turkeys, 100% turkey meat, no binders or fillers, minimum 85% lean.
Turkey, Roast	Frozen, raw, USDA Grade A. Boneless, 60/40 white/dark ratio, wrapped in natural skin, netted. 8-10 lb. each.
Turkey, Sausage	Frozen, ready to cook. Prepared from 100% ground turkey, which is derived from turkey carcasses in good condition. No TVP or fillers. Seasoned and formed to give traditional sausage taste and appearance. Cannot exceed 17% fat.
Turkey, Slices	Fully cooked. Made with no less than 60% white meat, no skin added, no binders, fillers, or soy allowed. Must be less than 10% fat.
Turkey, Whole	Young Tom Eviscerated, 16 lb. and over. USDA Grade A.
Veggie Burger	Hamburger Style Classic , frozen, 2.5 oz. fully cooked Hamburger Style Classic Garden burger – all vegetable. To provide 2 oz. equivalent meat alternate for Child Nutrition Meal Pattern Requirements. CN Label or Product Formulation Statement (PFS) required.
Yogurt	Must contain no more than 23 grams of total sugars per 6 ounces (no more than 19 grams per 5 oz.; no more than 15 grams per 4 oz.). Low fat or fat-free, plain, flavored, sweetened or unsweetened - commercially prepared, 4 oz. cups or larger.
Combination Foods	
Combination main dish food items require a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe. This documentation gives the number of servings, serving size, and minimum meal contribution. Ingredients in these dishes must meet or exceed the minimum specifications on previous pages. The Caterer must inform the institution/facility of the appropriate serving size and supply documentation to institution/facility.	
Pizza, Breakfast	<u>Egg and ham/bacon</u> - Frozen, 50/50 part skim mozzarella cheese/cheese substitute blend, to provide 1 serving grain/bread, 1 oz. meat/meat alternate. CN Label or PFS required. Zero grams trans fat per serving. <u>Sausage and TVP product</u> – Frozen, 50/50 part skim mozzarella cheese/cheese substitute blend, with red sauce, to provide 1 serving grain/bread, 1 oz. meat/meat alternate. CN Label or PFS required. Zero grams trans fat per serving.
Mozzarella Cheese whole Grain Pizza Stick	Frozen pizza stick, dough filled with low moisture, part-skim mozzarella cheese and substitute cheese, topped with shredded cheese. Each stick to provide 1 serving grain/bread, 1 oz. meat/meat alternate. CN Label or PFS required. Primary source of flour is to be whole wheat. 2 sticks required per child. Zero grams trans fat per serving.
Pizza, Wedge or Rectangle with Whole Grain	Frozen cheese, or pepperoni, or sausage. Low-moisture, part skim mozzarella cheese 8" wedge or 4" x 6" rectangle, to provide 2 servings grain/bread, 2 oz. meat/meat alternate, 1/8 cup vegetable. CN Label or PFS required. Primary source of flour is to be whole wheat. Zero grams trans fat per serving.
Ravioli	Meat or cheese ravioli in tomato sauce, ravioli to provide 2 oz. meat/meat alternate. CN Label or PFS required. Zero grams trans fat per serving.
Sandwiches (Midnight/Cuban, Ham and cheese, Turkey and cheese, Tuna Salad)	Must provide the minimum amount of meat/meat alternate and bread/grain per serving for children ages 1-5 and ages 6-12 as specified by the Child Care Food Program Meal Pattern for Children, Attachment 2. (Children age 1 and 2 shall receive the same minimum meal pattern amounts as children age 3-5.) Note: The Caterer must deliver sandwiches pre-assembled (not in separate, bulk food containers) to Institutions, unless requested otherwise by the Institution. Condiments may be sent separately.
Other Foods	
Frequently used condiments	<i>Including: butter; margarine, salad dressings, cream cheese, mayonnaise, etc.</i> Must be zero grams trans fat per serving; low-fat or reduced fat products recommended.

Grains/Breads Requirement for Child Care Food Program

Revised Exhibit A – Grains/Breads Requirements for Catered Meal Service^{1, 2}

GROUP A		Minimum Serving Size for GROUP A
<ul style="list-style-type: none"> Bread type coating Bread sticks (hard) Chow mein noodles Savory Crackers (saltines and snack crackers) 	<ul style="list-style-type: none"> Croutons Pretzels (hard) Stuffing (dry) <p><i>Note: weights apply to bread in stuffing.</i></p>	<p>1 serving = 22 gm or 0.8 oz</p> <p>½ serving = 11 gm or 0.4 oz</p>
GROUP B		Minimum Serving Size for GROUP B
<ul style="list-style-type: none"> Bagels Batter type coating Biscuits Breads (sliced, French, Italian) Buns (hamburger and hot dog) Egg roll skins English muffins 	<ul style="list-style-type: none"> Pita bread Pizza crust Pretzels (soft) Rolls Tortillas Tortilla chips Taco shells 	<p>1 serving = 28 gm or 1.0 oz</p> <p>½ serving = 14 gm or 0.5 oz</p>
GROUP C		Minimum Serving Size for GROUP C
<ul style="list-style-type: none"> Cornbread Corn muffins Croissants Pancakes Waffles 		<p>1 serving = 34 gm or 1.2 oz</p> <p>½ serving = 17 gm or 0.6 oz</p>
GROUP D		Minimum Serving for GROUP D
<ul style="list-style-type: none"> Muffins (all, except corn) 		<p>1 serving = 55 gm or 2.0 oz</p> <p>½ serving = 28 gm or 1.0 oz</p>
GROUP E		Minimum Serving for GROUP E
<ul style="list-style-type: none"> French toast 		<p>1 serving = 69 gm or 2.4 oz</p> <p>½ serving = 35 gm or 1.2 oz</p>
GROUP F/G		Minimum Serving for GROUP F/G
Grain-based desserts are not creditable.		
GROUP H		Minimum Serving for GROUP H
<ul style="list-style-type: none"> Cereal Grains (barley, quinoa, etc) Breakfast cereals (cooked)³ Bulgur or cracked wheat Macaroni (all shapes) 	<ul style="list-style-type: none"> Noodles (all varieties) Pasta (all shapes) Ravioli (noodle only) Rice (white or brown) 	<p>1 serving = ½ cup cooked or 1 ounce (28 g) dry</p>
GROUP I		Minimum Serving for GROUP I
<ul style="list-style-type: none"> Ready to eat breakfast cereal (cold, dry)³ 		<p>1 serving = ¾ cup for children ages 6-18</p> <p>1 serving = ½ cup for children ages 3-5</p> <p>1 serving = ¼ cup for children ages 1-2</p>

- The following foods must be whole grain, whole grain-rich, or enriched.
- Some of the following foods or their accompaniments may contain more sugar, salt and/or fat than others. This should be a consideration when deciding how often to serve them.
- Breakfast cereals are traditionally served as a breakfast item but may be served in meals other than breakfast. Cereals must contain no more than 6 grams of sugar per dry ounce and must be whole-grain, whole grain-rich, or enriched or fortified cereal. Refer to Florida WIC-Approved Cereal List (page xix).

Note: Cornmeal and corn flour and products using cornmeal and corn flour such as arepa, tortillas, plain tortilla chips, taco shells, cornbread, and corn muffins must be whole-grain, whole-grain rich, or enriched.

Breakfast Cereal

11 to 36 oz box or bag. Allowed items are only those listed.
No other sizes, flavors, or varieties are allowed.

Cereals with ★ contain 51% or more whole grain.

GF = Gluten Free

General Mills



- Cheerios ★ GF
- Cheerios+ Ancient Grains ★
- MultiGrain Cheerios ★ GF
- Corn Chex GF
- Rice Chex GF
- Wheat Chex ★
- Wheaties ★
- Total Whole Grain ★
- Dora the Explorer
- Berry Berry Kix ★
- Honey Kix ★
- Kix ★

Kellogg's



- All Bran Complete Wheat Flakes ★
- Corn Flakes
- Rice Krispies
- Frosted Mini-Wheats: Original ★
- Little Bites ★
- Mini-Wheats Unfrosted ★

Malt-o-Meal



- Corn Flakes
- Crispy Rice GF
- Scooters ★

Post



- Alpha-Bits ★
- Bran Flakes ★
- Grape-Nuts ★
- Grape-Nuts flakes ★
- Honey Nut Shredded Wheat ★
- Honey Bunches of Oats Whole Grain: Honey Crunch ★
- Vanilla Bunches ★



- Malt-o-Meal Original Hot Wheat



- Farina Mills Original Hot Wheat Farina



- Frosted Mini Spooners ★



- Strawberry Cream Mini Spooners ★



- Blueberry Mini Spooners ★

Quaker



- Instant Grits Original
- Instant Oatmeal Original ★
- Life Original ★
- Oatmeal Squares: Brown Sugar ★
- Cinnamon ★

Any Store Brand or Ralston Foods Brand of the following:

- Bran Flakes ★
- Corn Crisps or Bites
- Corn Flakes
- Crisp or Crispy Rice
- Crunchy Nuggets ★
- Crunchy Oat Squares ★
- Crunchy Wheat ★
- Crunchy Wheat & Barley ★
- Frosted Shredded Wheat ★
- Frosted Strawberry Shredded Wheat ★
- Frosted Strawberry Cream Shredded Wheat ★
- Frosted Wheat ★
- Happy O's ★
- Instant Grits Original
- Instant Oatmeal Original or Regular ★
- Krunch Nutties ★
- Live Life 100% Oat Cereal ★
- Lively Oats/Live It Up! ★
- MultiGrain Flakes
- MultiGrain Medley ★
- MultiGrain Tasteos ★
- MultiGrain Toasted Cereal ★
- Nutty Nuggets ★
- Oat Cereal (square-shaped) ★
- Oat Squares/Oat Wise ★
- Original Oat Crunch ★
- Rice Crisps or Toasted Rice (no flakes)
- Rice or Corn Biscuits/Squares
- Square-Shaped Rice or Corn
- Square-Shaped Wheat ★
- Tasteos ★
- Toasted Corn
- Toasted Multi-Grain Spins ★
- Toasted Whole-Grain Oat Spins ★
- Toasted Oats or Crispy Oats ★
- Toasted Rollin' Oats ★
- Toasted Wheat ★
- Wheat Biscuits/Squares/Crisps ★
- Wheat & Crunchy ★
- Wheat Flakes

B & G Foods



- Cream of Rice (Crema de Arroz) GF
- Cream of Rice Instant GF
- Cream of Wheat Whole Grain ★
- Cream of Wheat Instant Whole Grain ★

Keep track of the cereal balance left on your WIC EBT card. Plan your cereal purchase so you are able to use all of the ounces (oz) for the month. If you buy 12, 18, 24, and 36 oz sizes of cereals, you will be more likely to use all of your cereal ounces.

Attachment 4

CCFP “Boxed Lunch” Menus

Below are five “box lunch” menus when requested by the Institution for field trips; the menus shall be rotated.

Menu One	Peanut butter and jelly sandwich on whole grain bread Yogurt Carrot sticks Apple wedges Milk (1 Tbsp. peanut butter plus 4 oz. yogurt = 1-5 year old mt/mt alt. requirement; 1 Tbsp. peanut butter plus 6 oz. yogurt = 6-18 year old mt/mt alt. or 2 Tbsp. peanut butter plus 4 oz. yogurt = 6-12 year old mt/mt alt.)
Menu Two	Chicken pita (1 oz. chopped boneless chicken, ½ oz. cheddar cheese and ¼ cup lettuce in whole wheat pita pocket – increase cheese to 1 oz for 6-18 year olds) Seasonal fresh fruit Celery sticks 100% whole grain or 100% multi-grain tortilla chips Milk
Menu Three	Turkey and cheese sandwich on whole wheat bread Mayo/mustard Sliced cucumber and tomato Mixed fruit cup Milk
Menu Four	Ham and cheese sandwich on whole wheat bread Mayo/mustard Carrot and celery sticks Orange wedges Milk
Menu Five	Tuna salad on bun Broccoli florets Low-fat Ranch dressing Sliced peaches Whole grain square crackers Milk

Attachment 5

Meal Services to be Provided

- 1) **The Institution must select meal types and how food items shall be delivered by checking the appropriate boxes.** Note: Breakfast, Lunch and Supper ***must*** include milk. Snack may include milk according to cycle menu selected. ***Bulk canned fruit must be in serving pan(s) – not can(s).***

☐ **Breakfast**
☐ Bulk
☐ Unitized

☐ **Lunch/Supper**
☐ Bulk
☐ Unitized

☐ **Snack**
☐ Bulk
☐ Unitized

- 2) **The Institution must select milk type(s) and size(s) of milk container(s) to be delivered.** *Children one year of age must be served unflavored whole milk. Children two through five years old must be served either unflavored lowfat (1 percent) or unflavored fat free (skim) milk. Children six years old and older must be served unflavored lowfat (1 percent), unflavored fat free (skim), or may be served flavored fat free (skim) milk.* **Note: Contract price must include the price of milk to be included with program meals. The Caterer must charge separately should additional milk be requested by the Institution outside the scope of this contract.**

<input type="checkbox"/> Unflavored Lowfat (1%) <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input type="checkbox"/> Unflavored Fat Free <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input type="checkbox"/> Flavored Fat Free <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input type="checkbox"/> Unflavored Whole <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____
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Maximum number of children age one (unflavored whole): _____

Maximum number of children age 6 and older (if requesting flavored fat free): _____

- 3) **The Institution must check below if the Caterer shall deliver sandwich foods in bulk or pre-assembled. The Institution or facility must be authorized to assemble sandwiches onsite and have adequate storage space to hold sandwiches at proper temperatures.**

☐ **Bulk**, Prefer the Caterer to deliver sandwich foods separately in bulk.

☐ **Pre-assembled**, Prefer the Caterer to deliver sandwiches pre-made.

- 4) **The Institution must check below if the Caterer shall supply disposable meal service products.** Note: See minimum paper product specifications below. **Note: Contract price must include the price of disposable meal service products when the “yes” box below is checked. The Caterer may charge separately should additional quantities of disposable meal service products be requested by the Institution outside the scope of this contract.**

☐ **Yes**, Caterer must supply disposable meal service products.

☐ **No**, Caterer not required to supply disposable meal service products.

Minimum Disposable Meal Service Products:

- | | | |
|---|--|---|
| <ul style="list-style-type: none"> 8 oz. paper cold cup 10 oz. paper cold cup 8 oz. foam cup 10 oz. foam cup 9 oz. soft plastic, translucent cup 10 oz. soft plastic, translucent cup | <ul style="list-style-type: none"> 9 in., 3-compartment, white, un-laminated foam or plastic plate 10.25 in., 3-compartment, white, un-laminated foam or plastic plate 4 oz. or 8 oz. foam container 5 oz., white, impact bowl | <ul style="list-style-type: none"> 12X13, 1 ply, white, 1/4 fold napkins Medium weight, plastic forks Medium weight, plastic spoons Individually wrapped plastic straws |
|---|--|---|

- 5) **The Institution must check below if the Caterer shall supply with each delivery, clean serving utensils (scoops and/or ladles and/or measuring-serving spoons of standard sizes, disposable or stainless) to ensure appropriate serving size of foods as specified by the Child Care Food Program Meal Pattern for Children, Attachment 2 and the Cycle Menu, Attachment 3.**

☐ **Yes**, Caterer must supply serving utensils.

☐ **No**, Caterer not required to supply serving utensils.

Attachment 6 **Delivery Schedule**

To be completed by the Institution (***in ink and retain copy***) prior to execution of the Standard Catering Contract and provided to the Caterer.
(Make additional copies if needed.)

Note: The Institution must delete or add facilities at least one week prior to the required date of service. The Delivery Schedule or other written notice must be used to add or delete facilities.

Institution or Facility	Address	Telephone No.	Contact Person	Type of Meal* & Estimated Total No. Needed Per Day	Desired Delivery Time(s)

*B = Breakfast, L = Lunch, S = Supper, MS = Morning Snack, AS = Afternoon Snack, ES = Evening Snack

Attachment 7**Price Schedule**

The Institution must complete columns 1 & 2 (in ink and retain copy) prior to obtaining price quotes from selected caterers. Caterer must complete remainder of form and return with price quote by date and time specified by the Institution.

Name of Institution: _____ CCFP Authorization No.: _____				
Attachment 2 Cycle Menu Selected (Circle: A, B, or C; or no pork/peanut version of A, B, or C; or kosher): _____ <i>Print menu selection</i>				
Type of Meal per Contract Specifications	Estimated Total No. of Meals per Day 1	Estimated No. of Serving Days per Year 2	Unit Price per Meal 3	Total Price 4
Breakfast (Ages 1-5*)				
Breakfast (Ages 6-18)				
Lunch (Ages 1-5*)				
Lunch (Ages 6-18)				
Supper (Ages 1-5*)				
Supper (Ages 6-18)				
Morning Snack (Ages 1-5*)				
Morning Snack (Ages 6-18)				
Afternoon Snack (Ages 1-5*)				
Afternoon Snack (Ages 6-18)				
Evening Snack (Ages 1-5)				
Evening Snack (Ages 6-18)				
"Boxed" Lunches (Ages 1-5)				
"Boxed" Lunches (Ages 6-18)				
Note: "Boxed" lunches may be requested by the Institution for field trips. Institution must keep documentation of field trip and menu served.				
*Ages 1-5 based on meal pattern portion sizes for ages 3-5.			Grand Total 5	

By affixing my signature on this quote, I hereby state that I have read all contract terms, conditions and specifications and agree to all terms, and conditions, provisions, and specifications. I certify that I will provide and deliver to the location(s) specified in the contract.

Caterer Company Name: _____

Authorized Caterer Representative: _____
(Signature) (Date)

Name and Title: _____
(Print or Type)